



**STEPHENS**  
Catering Equipment

# Maintenance Report

Refrigeration

Client: **HOLIDAY INN**

Engineer: **Keith**

Account Id:

Work card:

Date: **APRIL 24**

Asset Id: **2 DOOR UPRIGHT FRIDGE** Serial No: **G594-02 8116319**

Location: **BASEMENT STORE** Make Model: **POLAR G594-02**

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		CLEANED CONDENSER SYSTEM FULL OF GAS, DOOR SEALS OK, FRIDGE CUT OUT AT SETPOINT, IN GOOD WORKING ORDER.



**STEPHENS**  
Catering Equipment

# Maintenance Report

Refrigeration

Client: **HOLIDAY INN**

Engineer: **Keith**

Account Id:

Work card:

Date: **APRIL 24**

Asset Id: **UPRIGHT FREEZER 2 DOOR**

Serial No: **1607/800531**

Location: **KITCHEN**

Make Model: **WILLIAMS LJ2SA R2**

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		DOOR SEALS OK, CLEANED CONDENSER, GAS OK, UNIT CUT 'OUT' AT SETPOINT IN GOOD ORDER.



**STEPHENS**  
Catering Equipment

C 1439  
**Maintenance Report**

Refrigeration

Client: **HOLIDAY INN**

Engineer: **KEITH**

Account Id:

Work card:

Date: **APRIL 24**

Asset Id: **UPRIGHT FREEZER, 2 DOOR**

Serial No: **1121647 BL14**

Location: **KITCHEN**

Make Model: **INFRIO BL14-M-W-UK-R290**

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		Cleaned CONDENSER, GAS OK, DOOR SEAL OK. put ON DEFROST CYCLE. RAN ON TEST



**STEPHENS**  
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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: Keith

Account Id:

Work card:

Date: APRIL 24

Asset Id: UPRIGHT FREEZER 2 DOOR

Serial No: 1610/806737

Location: Kitchen

Make / Model: WILLIAMS LJ2SA R2

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		Cleaned Condenser, Full of GAS, Door seal OK. FREEZER AT SETPOINT, IN GOOD WORKING ORDER.



**STEPHENS**  
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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: Kerth.

Account Id:

Work card:

Date: APRIL 24.

Asset Id: 3 DOOR WORKTOP FRIDGE.

Serial No: 1605 1795246.

Location: Kitchen.

Make Model: WILLIAMS HJC35A R2

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	*	3 Door Seals NEEDED
16	Comments		Cleaned CONDENSER FULL OF GAS AT SETPOINT TEMPERATURE. DOOR SEALS PERISHED, WILL ORDER AND REPLACE.



**STEPHENS**  
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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: Keith.

Account Id:

Work card:

Date: APRIL 24.

Asset Id: 2 DOOR WORKTOP FRIDGE

Serial No: 1607/800582.

Location: Kitchen

Make Model: WILLIAMS HJC2SA R2

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	*	2 DOOR SEALS.
16	Comments		CLEANED CONDENSER, SYSTEM FULL OF GAS, TEMPERATURE AT SETPOINT. DOOR SEALS PERISHED, will ORDER NEW SEALS AND REPLACE.



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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: KEITH.

Account Id:

Work card:

Date: APRIL 24.

Asset Id: 2 DOOR WORKTOP FRIDGE.

Serial No: 1607/800581.

Location: Kitchen

Make / Model: WILLIAMS HSC2SA R2

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	*	DOOR SEALS PERISHED.
16	Comments		CLEANED CONDENSER SYSTEM FULL OF GAS, FRIDGE AT SETPOINT TEMP. DOOR SEALS WORN, WILL ORDER NEW ONES AND REPLACE WHEN RECEIVED



**STEPHENS**  
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## Maintenance Report

Refrigeration

Client: **HOLIDAY INN**

Engineer: **Keith**

Account Id:

Work card:

Date: **APRIL 24.**

Asset Id: **UPRIGHT FRIDGE**

Serial No: **1610/805760.**

Location: **Kitchen**

Make Model: **WILLIAMS HS1SA R2**

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		FRIDGE SEAL GOOD, CLEANED CONDENSER, FULL OF GAS. DOWN IN TEMP. IN GOOD ORDER.





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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: Keith

Account Id:

Work card:

Date: APRIL 24.

Asset Id: 2 DOOR UPRIGHT FRIDGE.

Serial No: 16071800530.

Location: BASEMENT STORE

Make Model: WILLIAMS HS2SA R2

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		CLEANED CONDENSER, GAS LEVELS OK, UNIT AT SET POINT, SEALS OK. FRIDGE IN GOOD WORKING ORDER.



**STEPHENS**  
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# Maintenance Report

Refrigeration

Client: **HOLIDAY INN**

Engineer: **KEITH**

Account Id:

Work card:

Date: **APRIL 24**

Asset Id: **2 DOOR UPRIGHT FREEZER**

Serial No: **1610 806736**

Location: **BASEMENT STORE**

Make Model: **WILLIAMS L52SA R2**

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		CLEANED CONDENSER, GAS levels CORRECT, DOOR SEALS GOOD, FREEZER cut out AT SETPOINT. IN GOOD ORDER.



**STEPHENS**  
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# Maintenance Report

Refrigeration

Client: HOLIDAY INN

Engineer: KEITH.

Account Id:

Work card:

Date: APRIL 24.

Asset Id: 2 DOOR UPRIGHT FREEZER

Serial No: 8102998572

Location: BASEMENT STORE.

Make Model: FAGOR MUN-22G

No.	Task	Checked	Action Required
1	Clean condensers	✓	
2	Check external damage	✓	
3	Check condensation heaters	✓	
4	Check compressor and condenser units	✓	
5	Check fan motors & mechanical parts	✓	
6	Check refrigerant levels	✓	
7	Check all electrical connections & tighten	✓	
8	Check temperatures are correct	✓	
9	Check for sparking	✓	
10	Check bulbs & light switches	✓	
11	Check HP-LP control	✓	
12	Check evaporator for ice build up	✓	
13	Check defrost elements.	✓	
14	Check Door hinges/Locks.	✓	
15	Check Door seals.	✓	
16	Comments		CLEANED CONDENSER, GAS levels OK, DOOR SEALS OK, FREEZER CUT OUT AT SETPOINT. IN GOOD WORKING ORDER.